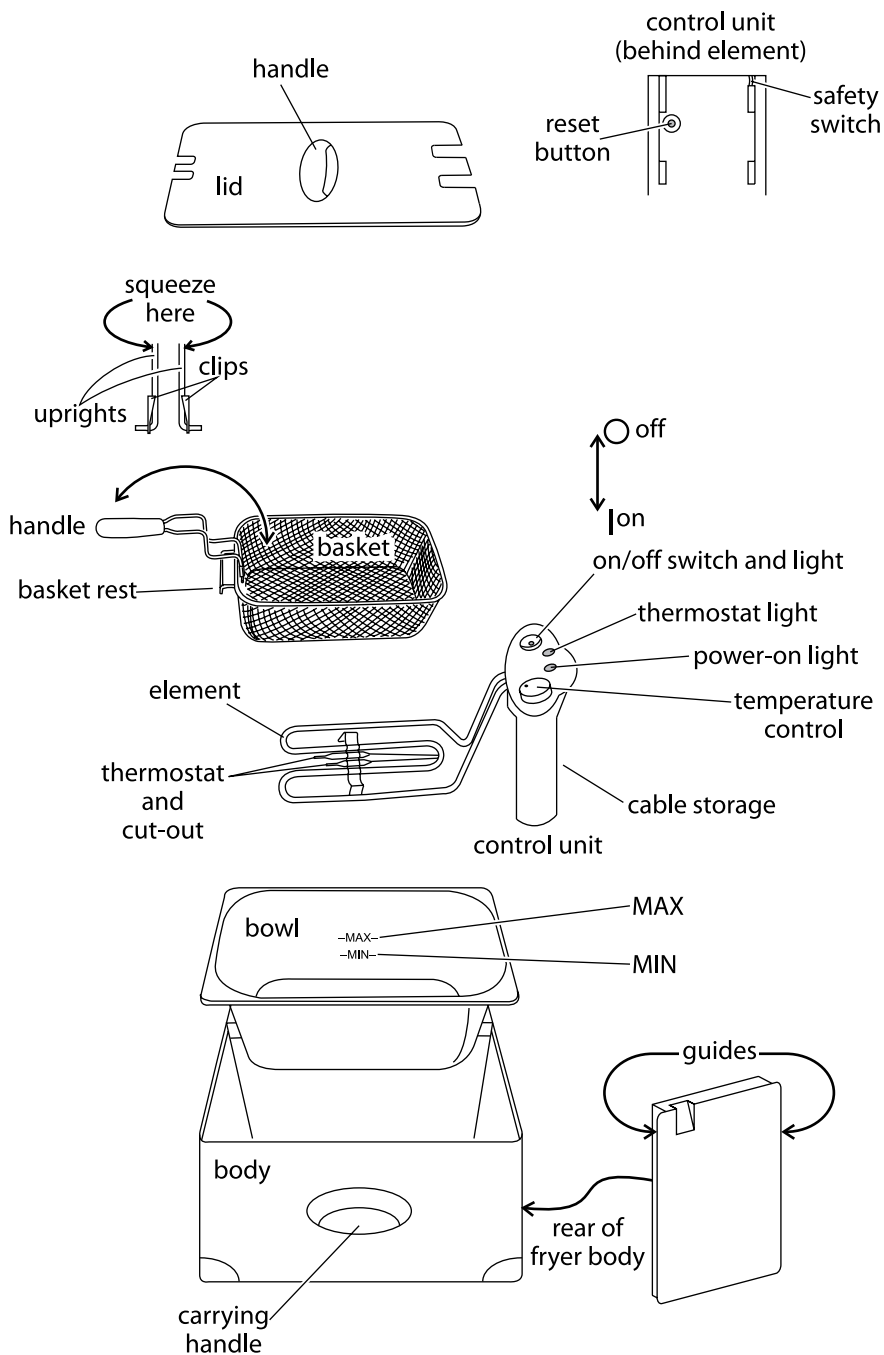




Russell Hobbs



instructions



Read the instructions, keep them safe, pass them on if you pass the fryer on. Remove all packaging, but keep it in case you ever need to return the fryer.

important safeguards

Follow basic safety precautions, including:

- 1 The fryer must only be used by a responsible adult. Use and store it out of reach of children.
- 2 Don't put the fryer in liquid, don't use it in a bathroom, near water, or outdoors.
- 3 Don't touch hot surfaces (including the outside of the fryer) – use oven gloves.
- 4 Don't lean or reach over the fryer while the oil is hot.
- 5 Don't carry or pass anything through the space over or near the fryer – if anything drops into the fryer, hot oil will splash out.
- 6 Don't try to move or carry the fryer if it contains hot oil. Let it cool down fully first.
- 7 Don't use the fryer without first filling, with good quality cooking oil, to between the MIN (2.5 litres) and MAX (3 litres) marks inside the bowl.



caution If the oil level is below the MIN mark, you may damage the fryer. If above the MAX mark, hot oil may escape, causing damage and injury.

- 8 Sit the fryer on a stable, level, heat-resistant surface, at least 75cm above floor level.
- 9 Leave a space of at least 5cm (2") all round the fryer.
- 10 Position the fryer so that the basket handle doesn't extend up to or over the edge of the work surface, where it might be caught accidentally when passing.
- 11 Don't put the fryer under cupboards, shelves, or anything that might be damaged by heat or steam. Keep it clear of combustible materials like curtains, or drapes.
- 12 Keep the fryer and cable away from the edge of the work surface, and out of reach of children, the infirm, and anyone under the influence of alcohol or other judgement-affecting substance.
- 13 Remove the lid from the fryer before use, keep it off while in use, and replace it only after the oil has cooled down fully.
- 14 Unwind the cable fully from the storage area before use.
- 15 Don't leave the fryer unattended while plugged in.
- 16 Don't cover the fryer, or put anything on top of it while it's in use.
- 17 Before using an aerosol spray in the kitchen, or anywhere that the spray might drift into the kitchen, replace the lid, to avoid contaminating the oil.
- 18 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 19 Unplug the fryer when not in use, before moving and before cleaning, let it cool down fully before cleaning or storing away.
- 20 Don't use accessories or attachments unless we supply them.
- 21 Don't use the fryer for anything other than heating cooking oil for deep frying.
- 22 Don't use the fryer with an external timer or remote control.
- 23 Don't use the fryer if it's damaged or malfunctions.
- 24 If the cable is damaged, return the fryer, to avoid hazard.

household use only

before using for the first time

- Clean the fryer, to remove manufacturing dust, etc. – see **care and maintenance**, on page 9.

preparation

- 1 Sit the fryer on a stable, level, heat-resistant surface, at least 75cm (30") above the floor, with at least 5cm (2") space all round it.
- 2 Keep it away from cupboards, curtains, anything combustible, and anything that might be damaged by heat or steam.
- 3 With the basket in the fryer, and the basket handle unfolded, position the fryer so the basket handle doesn't extend up to or over the edge of the work surface, where it might be caught accidentally when passing.
- 4 Lift the basket out of the oil, let it drain for a few seconds, then set it down on a couple of layers of paper towel.
- 5 Line a colander with paper towel, to drain the food after frying.
- 6 Fetch your oven gloves – and use them! They don't just protect your hands from heat, they protect them from drips and splashes too.

filling

- 7 Use the handle to remove the lid from the fryer. Put it away, as you won't be needing it till you've finished frying, and the oil has cooled.
- 8 If the bowl is empty, fill with good quality liquid cooking oil, to between the MIN (2.5 litres) and MAX (3 litres) marks. If it already contains oil, check the level, and top up as necessary.
- 9 Don't use solid cooking oil, fat, butter, margarine, or olive oil. Olive oil generally contains too much water, and it's smoking point is a bit low for deep frying. Buy a good quality liquid cooking oil suitable for deep frying, like sunflower or corn oil.
- 10 Don't mix oils of different types, as they'll have different temperature characteristics.

heating the oil

- 11 Don't heat the oil with the lid in place.
- 12 Turn the temperature control to the temperature you need – the range is 130, 150, 170, and 190 (that's °C).
- 13 Check that the switch is off – move it to ○.
- 14 Put the plug into a wall socket (switch the socket on, if it's switchable).
- 15 Move the switch to | (on) – the power-on light and the small light in the switch will glow as long as the fryer is switched on.
- 16 The thermostat light
 - a) will glow while the element heats up
 - b) will go out when the oil reaches the set temperature
 - c) then cycle on and off, as the thermostat works to maintain the temperature
- 17 The fryer will heat up (10-15 minutes).
- 18 When the thermostat light goes out, you can start frying.

prepare the food

- 19 Cut food into uniformly sized pieces.
- 20 Coat wet food (e.g. fish, fruit) with flour, crumbs, batter, etc.

- 21 Don't defrost food in the fryer. Any food other than pre-cooked, quick-frozen foods (e.g. frozen chips, scampi in breadcrumbs, chicken pieces in batter) must be fully defrosted before putting into the fryer.
- 20 When frying pre-packed or pre-cooked frozen foods, follow the instructions on the packet.
- 21 When frying raw vegetables (e.g. chips), dry them with paper towel or a tea towel.

loading the basket

- 22 Put the prepared food pieces in the basket.
- 23 Try not to put more than two layers of food in the basket. If you need to fry more, it's best to do it in batches.
- 24 Put on your oven glove, hold the basket by the handle, and lower it gently into the oil.
- 25 The oil will foam as it comes into contact with water from the food. As long as the foam doesn't threaten to overflow the bowl, this shouldn't be a cause for alarm.
- 26 If the foam threatens to overflow the bowl, use the handle to lift the basket out of the oil, set it down on the paper towel, then turn to "**problems**" on page 9.

frying the food

- 27 Stay in the kitchen, and keep an eye on the frying process.
- 28 Don't lean or reach over the fryer while the oil is hot.
- 29 Wait till the food has cooked then:
 - a) unplug the fryer from the wall socket (switch the socket off first, if it's switchable)
 - b) put on your oven glove
 - c) use the handle to lift the basket from the oil, and hook the basket rest on the edge of the bowl to drain
 - d) empty it into the lined colander, to drain before serving
- 30 Don't return the empty basket to the fryer, set it down on the paper towel.
- 31 If you've finished, leave the dryer to cool down before cleaning.
- 32 If you want to fry another batch of food, check the oil level and top up as necessary.

frying guide

the wrong way

- 33 Bring the oil to the ideal frying temperature.
- 34 Fill the basket to the rim. You've got an extra 25% of the original mass sharing the heat, so the temperature plummets.
- 35 The thermostat recognises this, turns the element on, and it tries to bring the whole mass back up to frying temperature. This takes time.
- 36 The oil, being a liquid, heats up fairly uniformly.
- 37 The food, as it's solid, heats up from the outside in.
- 38 The heat causes a skin to form on the outside of the food:
 - a) the skin prevents moisture leaving the food
 - b) so it takes even longer for the food to reach temperature
 - c) so the skin gets thicker
 - d) so it becomes even more difficult for the moisture to escape
 - e) so some of the moisture is trapped forever
 - f) so your food is soggy

- 39 That's only half the story.
40 When you put food into the fryer, you should see bubbles.
41 This is steam, formed when the moisture inside the food heats up.
42 This steam normally prevents oil from soaking into the food.
43 If the food heats up slowly, there's not enough steam, so more oil soaks into the food, so it gets even soggier.

the right way

- 44 Bring the oil to the ideal frying temperature.
45 Put a single layer of cold food into the basket. You've got an extra 8% of the original mass, so the temperature only drops a little.
46 The thermostat turns the element on, and bring the whole mass back up to frying temperature very quickly.
47 Steam forms inside the food, keeping the oil out.
48 The food cooks uniformly – firm and crisp.

coatings

- 49 Coat all foods, except those high in starch, like potatoes and doughnuts. The coating protects the food, helps prevent juices leaking into the oil, and gives a crisp tasty result. Generally, coatings won't stick to frozen foods.

seasoned flour

- 50 Thicker coatings don't stick well to wet/damp foods, so coat them first in seasoned flour. Use on its own to coat small whole oily fish like whitebait.

egg and breadcrumbs

- 51 Popular on fish, chicken, and scotch eggs, it gives an attractive, crisp, crunchy exterior. Ideal for foods that are to be served cold, as it stays crisp for hours.
- Coat in seasoned flour, to dry the food. Dip in beaten egg, then breadcrumbs, repeat till fully coated, press well, then shake off any excess.
 - Fresh breadcrumbs give a rough appearance. Make dry breadcrumbs or raspings by baking scraps of bread till golden, then crush or process to a fine crumb.

basic batter

100g self raising flour
pinch of salt
cold water

Just before it's needed, mix the salt and flour with enough water to form a smooth cream that will coat the back of a spoon.

basic fritter batter

100g self-raising flour
5ml (1tsp) cooking oil
pinch of salt
cold water

Sift the flour and salt into a bowl. Stir in the oil. Just before it's needed, stir in enough water to form a smooth batter.

posh fritter batter

- 100g plain flour
- 1 egg, separated
- 150ml liquid (cold water, milk, beer)
- 15ml (1tbsp) cooking oil
- pinch of salt

Sift the flour and salt into a bowl. Stir in the egg yolk, then the liquid. Beat in the oil. Just before it's needed, whisk the egg white and fold into the batter.

crispy Chinese batter

- 75g cornflour
- 1 large egg
- 10ml (2tsp) baking powder
- 5ml (1tsp) cooking oil
- good pinch of salt
- cold water

Mix the egg, cornflour, salt, oil, and enough cold water to form a creamy base on which to add either egg and breadcrumbs or batter. It holds the other coatings on the food.

frying times

Use these times purely as a guide. Check that food is cooked through before serving. If in doubt, cook it a bit more. Chips and other veg should be crisp. Cook meat, poultry, and any derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.

chips (french fries)

Use a chipping potato, like King Edward, Cara, Maris Piper, Romano or Desirée.

- Peel, cut, rinse, drain, and dry thoroughly. Don't put more than two layers of chips in the basket at a time. For best results, fry in two stages:

stage 1 fry for 5-10 minutes (depending on quantity) at 170°C. When the chips reach pale gold, and the outside is firm, lift the basket out of the oil, and let the chips drain and cool

stage 2 fry for 2-4 minutes at 190°C. When golden brown and crisp, remove from the oil, and drain in a colander lined with paper towel.

frozen chips (french fries)

Follow the directions on the package.

other vegetables

Many vegetables may be deep fried – onion rings, mushrooms, cauliflower florets. They can be fried from fresh or frozen, and should be coated.

frozen food (small pieces in batter, breadcrumbs, etc.)

- Frozen food cools oil quickly, so fry a single layer at a time..
- Keep the pieces apart, or they'll stick together.
- Shake off excess ice or water before adding the food to the oil.
- Use the highest temperature setting, and lower the basket slowly into the oil, to reduce foaming.
- For pre-packed food, follow the instructions on the package.

fish – frozen

temp (°C)

time (min)

You may fry pre-coated fish – follow the directions on the package.

plaice	190°C	5-6
fillets	170°C	10-15
goujons	190°C	3
scampi	170°C	3-5
fish cakes – small	170°C	3
fish cakes – medium/large	170°C	4-5
whitebait	190°C	2-3

fish – fresh

temp (°C)

time (min)

Fish has a high water content. Dry with paper towel, and coat before frying. Use whole, or cut into fillets, cutlets or goujons.

fillets, goujons, scampi, fish cakes	190°C	3-4
whitebait	190°C	1-2

meat

Only deep fry fresh/thawed meat. Coat in egg and breadcrumbs or batter. For frozen meat products, follow directions on the package.

goujons	190°C	3
chops, cutlets – small/large	170°C	10/15
scotch eggs	170°C	10
rissoles, meat balls	190°C	6
Wiener schnitzel (depending on thickness)	170°C	3-8

poultry

Only deep fry fresh or thawed poultry. Coat in egg and breadcrumbs or batter. Remove the skin for better results. Allow time for poultry to cook to the centre. A crisp golden exterior doesn't necessarily denote this, so test before serving. For frozen poultry product, follow directions on the package.

goujons	170°C	4
drumsticks	170°C	14-15
croquettes	190°C	2-3
chicken in crumbs – small	170°C	15-20
chicken in crumbs – large	170°C	20-30

bread, cakes, fritters

temp (°C)

time (min)

ring doughnuts	190°C	2
pineapple, banana or apple fritters	190°C	2-3
croutons (diced bread)	190°C	1

chocolate bars

The deep fried Mars® bar – the tenth most unhealthy food in the world!

Chill (don't freeze) a Mars® bar in the fridge for a couple of hours.

Remove the wrapper and wipe off any condensation with paper towel.

Coat the bar in beaten egg, then batter (basic, fritter, or posh, depending on taste).

Lower the battered bar gently into oil at 190°C, and fry till light golden brown.

Take care not to overcook, or you'll end up with a sludgy mass.

We hear that this technique has also been applied successfully to the Milky Way® bar, the Snickers® bar, and the creme egg®.

problems

- 52 If the oil foams and threatens to overflow, there's too much food in the basket (take some out), the food is too moist (dry it a bit and try again), or the oil is old or contaminated (replace it).
- 53 Every time oil is heated, it deteriorates.
- 54 Every time food is put into it, moisture, particles of food and fat, flour and spices from coatings, water from frozen foods, cause further deterioration.
- 55 Particles blacken, burn, and stick to the next batch of food, altering its look and taste. Filtering can alleviate this a bit.
- 56 Pre-cooked and oven chips have a coating of oil from the pre-cooking process. This will thicken and discolour the oil in your fryer.
- 57 If you fry coated foods often, it's worth keeping two lots of oil, one for coated foods and one for "oil-friendly" foods. Keep them in separate, labelled containers.
- 58 Even filtered oil will be past its best after 10 to 12 uses. It may look OK, but it'll already have affected the quality and taste of your food.
- 59 As a rough guide, if you notice a marked improvement in flavour after changing the oil, you should have changed it earlier.
- 60 Don't top up oil that's past its best. You're just wasting new oil.
- 61 Switch off, let the fryer cool down fully, then remove the old oil, clean the fryer, and fill it with fresh, new oil.
- 62 Don't pour old oil down the sink or toilet. This can cause blockages.
- 63 Don't put it in the wheelie bin. When the crusher on the dustcart operates, it'll burst the container and the oil will spread over the street.
- 64 Your Local Authority will have a depot where old oil can be taken for recycling or environmentally friendly disposal.

care and maintenance

- Unplug the fryer and let it cool down fully before cleaning or moving it.
- Don't use harsh or abrasive cleaning agents or solvents.
- Don't put the control unit in water or any other liquid, and don't put it in the dishwasher.

cleaning (after every use)

- 1 Wipe the outer surfaces with a clean damp cloth, dry thoroughly, and put the lid on top of the bowl, to keep dust, etc. out of the oil.
- 2 If you intend to move the fryer without emptying it, take great care, as it'll be heavy.

full cleaning (after every few uses)

- 3 Cover the work surface generously with paper towel (at least three layers thick).
- 4 You'll need a suitable container (5 litre) for the used cooking oil. If the container isn't wide necked, use a wide necked funnel.
- 5 If you want to filter the oil at the same time, support a fine sieve over a wide necked container, or fit the funnel with a filter paper.
- 6 Remove the lid.
- 7 Grip the sides of the control unit and slide it straight up.

- 8 The element is attached to the control unit – hold it over the bowl till most of the oil has drained back into the bowl.
- 9 Set it down on the kitchen paper to drain further.

the oil

- 10 If you're using a funnel, fit it to the oil container.
- 11 Take care lifting the bowl – including the oil, it'll weigh over 4 kilograms.
- 12 Use the rim round the bowl to lift the bowl out of the base unit – take care not to spill.
- 13 Pour the oil from one of the corners of the bowl into the container or funnel.
- 14 If you're filtering at the same time, you'll need to pour the oil a little at a time, waiting till the last lot has filtered through before adding the next lot.

the fryer

- 15 Wash the body, lid, basket, and bowl in warm soapy water and dry thoroughly.
- 16 When cleaning the element, take care not to damage the twin thermostats and the thin wires connecting them to the control unit.
- 17 Clean the control unit and element with a clean damp cloth.
- 18 If a residue starts to build up on the element where it meets the surface of the oil, clean it off with a little detergent, and reduce the time between cleaning operations. Dry the element thoroughly, and remove all trace of detergent before reassembling.

reassembly

- 19 Lower the bowl into the body of the fryer.
- 20 Slide the control unit down the guides on the rear of the body.
- ✱ If the control unit isn't fitted correctly, a safety switch on the front of the unit will prevent the fryer working.
- 21 Put the basket inside the bowl.
- 22 Squeeze the upright parts of the handle to free them from the clips, and swing the handle down into the basket.
- 23 Replace the lid.
- 24 If you're storing the fryer without removing the oil, then it's impractical to fold the handle into the basket.
- 25 You may remove the handle altogether by squeezing the uprights till their ends come out of the clips.

dishwasher

- 26 You may wash the basket lid, and bowl in a dishwasher.
- 27 If you use a dishwasher, the harsh environment inside the dishwasher will affect the surface finishes. The damage should be cosmetic only, and should not affect the operation of the fryer.

discolouration

- 28 With use, the basket, element, thermostats, and control wires will discolour. This is inevitable, harmless, and won't affect the operation of the fryer.

thermal safety cut-out

The cut-out operates to protect the element from overheating.

If the fryer stops working:

- 1 Switch off, unplug, and let it cool down.
- 2 Check the oil level.
- 3 If the oil level is below the MIN mark, reset the thermal safety cut-out.
- 4 If the oil level isn't too low, and the thermal safety cut-out has operated for some other reason, ring Customer Service Department.

to reset the thermal safety cut-out

- 5 Switch off, unplug, and let it cool down.
- 6 Lift the control unit and element off the fryer.
- 7 Locate the reset button access hole on the front of the control unit, behind the element.
- 8 Inside the hole you'll see a round red button.
- 9 Use a screwdriver to press the button – this'll reset the cut-out.
- 10 Slide the control unit down the guides on the rear of the body.
- 11 Top up the oil, plug the fryer in and switch on.
- 12 It should now work – if it doesn't, ring Customer Service.

connection

The product must be earthed. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the green/yellow wire to ⊕ or E, the blue wire to N, and the brown wire to L. Fit the cord grip. If in doubt, call an electrician. Don't use a non-rewireable plug unless the fuse cover is in place. If you remove the plug, dispose of it.

wheelie bin symbol

To avoid environmental and health problems due to hazardous substances in electrical and electronic goods, appliances marked with this symbol mustn't be disposed of with unsorted municipal waste, but recovered, reused, or recycled.

service

If you ring Customer Service, please have the **Model No.** to hand, as we won't be able to help you without it. It's on the rating plate (usually underneath the product).

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer.

If that doesn't solve the problem – ring Customer Service – they may be able to offer technical advice.

If they advise you to return the product to us, pack it carefully, include a note with your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to:

Customer Service, Russell Hobbs Ltd, Fir Street, Failsworth, Manchester M35 0HS

email: service@russellhobbs.com

telephone: 0845 658 9700 (local rate number)

guarantee

Defects affecting product functionality appearing within one year of purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

Documentation, packaging, and product specifications may change without notice.

online

www.russellhobbs.co.uk for more products

